

£40

A three course feasting menu
with all dishes served to share.

ANTIPASTI

Burrata, heritage tomatoes, black olive tapenade, toasted pine nuts (v/gf/n)

Smoke cured salmon, heirloom beetroot & watercress (gf/df)

Seasonal Italian salad (v/gf)

Served with a selection of homemade bread

MAIN

Casarecce pasta, marinda tomato, fresh basil & ricotta (v)

Slow cooked flat iron, grilled radicchio & salsa verde (gf)

Served with a selection of seasonal sides (*may contain allergens*)

DESSERT

Carrot cake with mascarpone & candied orange (v)

Dark chocolate delice & fresh raspberry (n/v)

DIETARY
information

n - contains nuts
gf - gluten free
df - dairy free
v - vegetarian

Our food & drinks may contain trace allergens, please inform us about dietary or allergen requirements before confirming. A 15% private dining service charge will be added to the bill. Individually plated courses subject to numbers & availability.

£50A four course feasting menu
with all dishes served to share.**CICCHETTI**

CHOOSE 2

Oven-roasted peppers with goats cheese & oregano (gf v)
Prosciutto, pear & rocket bruschetta (df)
Cured salmon, mascarpone & basil tart
Tomato & Taleggio arancini (v)

STARTER

CHOOSE 2

Salumi plate, olives & pane carasau
Tiger prawns, garlic, parsley & peperoncino (gf df)
Beef carpaccio, salsa verde & fresh herbs (gf)
Burrata, heritage tomatoes, black olive tapenade, toasted pine nuts (v gf n)
Served with a selection of homemade bread

MAIN

CHOOSE 2

Aged sirloin, grilled tropea onions, green peppercorn jus (gf df)
Parmesan gnocchi, braised ox cheeks, seasonal greens
Sea bream, green lentils, datterini & samphire (gf df)
Ricotta & spinach mezzaluna, toasted pistachio, Grana Padano (v)
Served with a selection of seasonal sides (*may contain allergens*)

SWEET

CHOOSE 2

White chocolate & fresh strawberry roulade, lemon curd (n v)
Creme caramel with clementines (v)
Chocolate & fresh raspberry tart, clotted cream (v)
Campari ice cream (gf v)

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£65

A five course feasting menu
with all dishes served to share.

CICCHETTI

Whipped ricotta & truffle crostini, honey, thyme & shaved black truffle (v)

ANTIPASTI

CHOOSE 2

Grilled tiger prawns, garlic, parsley & peperoncino (gf df)

Burratina, grilled asparagus & black truffle pesto (gf v)

Yellow fin tuna crudo, chilli, lemon & cucumber (gf df)

Vitello tonnato, caper berries, radish salad (gf)

Served with a selection of homemade bread

PASTA

CHOOSE 2

Tagliatelle, rabbit ragu, olive & pine nut pangrattato (n)

Tiger prawn & Cornish crab risotto, asparagus & chilli (gf)

Porcini mushroom & black truffle risotto (v)

Served with a selection of homemade bread

MAIN

CHOOSE 2

Rib eye steak grill king oyster mushrooms, wild rocket & aged balsamic (gf df)

Roasted lamb fillet, wild garlic, broad beans & 'bagna cauda' (gf)

Roast cod, fregola with shellfish, spianata picante (gf)

Gressingham duck breast, swiss chard, pepperonata & aged balsamic (gf)

Spinach & ricotta mezzaluna, toasted pistachio & Parmesan (n v)

Served with a selection of seasonal sides (*may contain allergens*)

SWEET

CHOOSE 2

Amalfi lemon cheesecake, mango & passion fruit (v n)

Cherry, chocolate & pistachio cake (n v)

Orange & polenta cake, rhubarb compote (v)

Timamisu, coffee meringue (v)

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